

INGREDIENTS:

4 cups plain flour
1/2 teaspoon of salt
1 ounce dry baker's yeast
1/3 cup milk lukewarm
1/3 cup water lukewarm
6 tablespoons butter at room temperature
6 tablespoons sugar
Rind of 1 large orange grated
2 large eggs
1 tablespoon brandy or rum
1 egg white
2 cups assorted candied fruit chopped in different sizes

DIRECTIONS

Sift the flour and salt into a large mixing bowl, and make a well in the middle.

In a smaller bowl, dissolve the yeast into the lukewarm milk and water. Once the yeast is completely dissolved, pour the mixture into the well of the flour.

Scrape in just enough flour from around the well to create a thick batter, sprinkle some extra flour on top, and cover with a kitchen towel. Leave the bowl in a warm place for around 15 minutes, or until the batter is doughy and sponge-like.

Meanwhile, in another medium mixing bowl, use an electric beater to combine the butter and sugar until creamy.

Once the dough is appropriately spongy, add the eggs, brandy, orange rind, and a splash of water to it. Mix well, until the dough is elastic and a bit sticky.

Add the butter and sugar mixture to the dough and mix until smooth.

Shape the dough into a ball and cover in oiled plastic wrap. Keeping it in the large mixing bowl, cover it once more with a kitchen towel and leave in a warm place away from draft. As the dough proves, it will double in size. This can take anywhere between 1 to 2 hours depending on the strength of the yeast culture.

While the dough rises, grease a large baking sheet for later use.

Once the dough has doubled in size, remove the plastic wrap. Punch down the dough and place it on a lightly floured countertop or cutting board.

You need to knead the dough for two or three minutes, and then roll it into a large rectangle; roughly 2 feet by 1/2 a foot.

Next, roll the dough inwards from the long edge to create a sausage shape. Bring the ends together to create the iconic donut, and place on the baking sheet. Want to add the bean or a ceramic toy? Do it now by poking it with the dough.

Wrap the dough once more with plastic wrap and leave in a warm place for roughly one hour to again double in size.

Preheat the oven to 180°C (350°F).

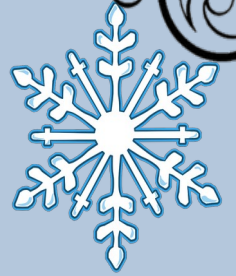
Once the dough has risen, lightly beat the remaining egg white and brush it across the top. Cover the cake in the assorted dried fruits, pushing gently so they do not fall off of the cake while it is baking.

Bake for 30 minutes or until golden. Cool on the rack before serving.

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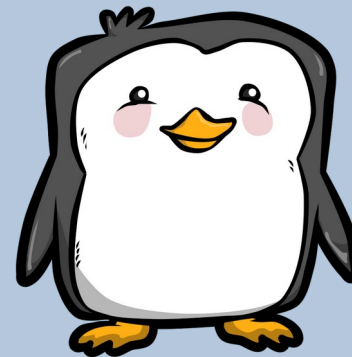
<https://www.bbcgoodfood.com/recipes/collection/classic-cake-recipes>

Menu



JANUARY

2021



1st week



* Friday, 8th January

Creamy carrot soup
Grilled turkey breast with
mashed potatoes
Roscón de Reyes



2nd week

* Monday, 11th January

Creamy pumpkin soup
Cuba style rice
Seasonal fruit

* Tuesday, 12th January

Semolina soup
Galician style hake
Petit suisse

* Wednesday 13th January

Creamy spinach soup
Russian fillets with frites
Seasonal fruit

* Thursday, 14th January

Cauliflower with *ajada* sauce
Turkey breast with rice
Chocolate milk

* Friday, 15th January

Spaghetti with tomato sauce
Tuna pies
Seasonal fruit



3rd week

* Monday, 18th January

Cauliflower with *ajada* sauce
Grilled pork tenderloin with rice
Seasonal fruit

* Tuesday, 19th January

Lentils soup
Roasted chicken with veggies
Bonbon yogurt

* Wednesday, 20th January

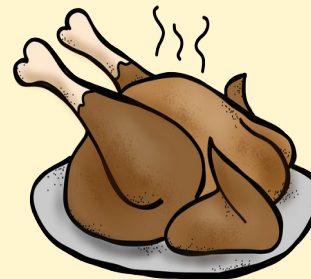
Spanish ratatouille
Grilled salmon with steamed potatoes
Seasonal fruit

* Thursday, 21st January

Broccoli with *ajada* sauce
Lasagna
Seasonal fruit

* Friday, 22nd January

Green beans with tomato sauce
Beef stew with pasta
Yogurt



4rd week

* Monday, 25th January

Macaroni tuna casserole
Spanish tortilla with salad
Peach in syrup

* Tuesday, 26th January

Pasta soup
Roast cod with potatoes baker's style
Seasonal fruit

* Wednesday, 27th January

Chickpeas with veggies
Grilled chicken breast with frites
Seasonal fruit

* Thursday, 28th January

Peas with ham
Calamari rice
Chocolate milk

* Friday, 28th January January

Creamy carrot soup
Meatballs with mashed potatoes
Seasonal fruit

